Contents



INSTRUCTIONS FOR THE INSTALLER: these are intended for the ***qualified technician*** *who must install the appliance, set it functioning and carry out an inspection test.*

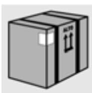


INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.

1. INSTRUCTIONS FOR SAFE AND PROPER USE



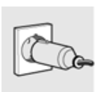
THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE OVEN. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE OVEN. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED ENGINEERS IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS OVEN IS INTENDED FOR COMMERCIAL USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.



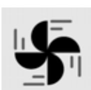
DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



WHEN LINKING UP TO MAINS BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.
NEVER UNPLUG BY PULLING ON THE CABLE.



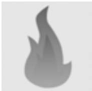
DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



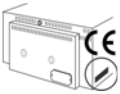
IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE **0** (OFF) POSITION WHEN YOU FINISH USING THE OVEN.



NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES.



THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS LOCATED IN AN EXPOSED POSITION AT THE REAR OF THE OVEN.
THE PLATE MUST NOT BE REMOVED.



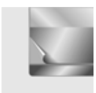
THE APPLIANCE IS INTENDED FOR COMMERCIAL USE BY APPROPRIATELY TRAINED PERSONNEL. CHILDREN SHOULD ALWAYS BE KEPT OUT OF ITS REACH AND NEVER BE ALLOWED TO PLAY WITH IT.



BEFORE USE, THE OVEN DISHES MUST BE WASHED WITH A SUITABLE DISHWASHING DETERGENT (DO NOT USE ABRASIVE PRODUCTS).



THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).
THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

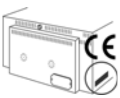
The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.

2. INSTALLATION OF THE OVEN

The oven must be set up on a perfectly flat surface and left standing free. Make sure to allow enough room at the back for easy access to the terminal strip for connection of the power cable to mains.
*Installation must be carried out by a **qualified technician** in compliance with applicable regulations in force.*

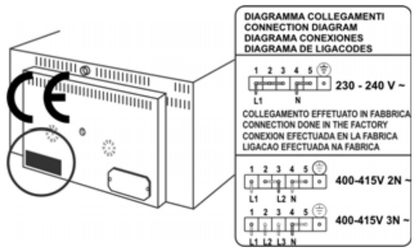
Keep the appliance at least 5 cm from any walls at the sides and back.

2.1 Electrical connection

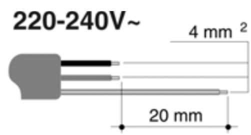


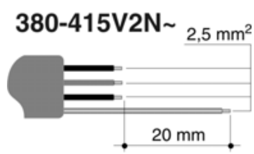
Make sure that the power line voltage matches the specifications indicated on the rating plate located to the rear of the oven. **This rating plate must never be removed.**

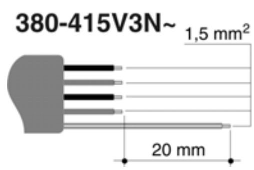
The oven is supplied complete with a H07RN-F three-core supply cable for operation from a **220-240V~** power supply.
For operation from a **380-415V2N~** or **380-415V3N~** power supply, the original cable must be replaced and the terminal board connections modified accordingly. For access to the terminal board, remove the door located at the back of the oven.

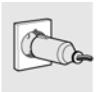


The standard cable is of the three-core 3 x 4 mm² H07RN-F type.
*For operation from a **380-415V2N~** o **380-415V3N~** power supply, replace the standard cable with one of the H07RN-F type. The cross section of the leads of the latter cable must not be less than 2.5-1.5 mm² (4 x 2.5 mm² - 5 x 1.5 mm²); the ground (yellow-green) of the termination to be linked up to the oven must be at least 20 mm longer.*









If connecting by plug and socket, make sure to use a 25 Amp. three-core plug or a 16 Amp. five-core plug in case of operation at **380-415V2N~** or **380-415V3N~**. Make sure that plug and wall socket are of the same type and are in conformity with regulations in force. Also check that the power supply line is provided with adequate earthing. Avoid using adapters or shunters.



In case of permanent connection, ensure that power cable is equipped with an easily accessible omnipolar switch fitted in proximity to the apparatus and with a gap between contacts equal to or greater than **3 mm**.

2.1.1 Safety thermostat

The oven is fitted with a safety device which trips in case of serious malfunction. To reset, contact the nearest servicing centre.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the oven.

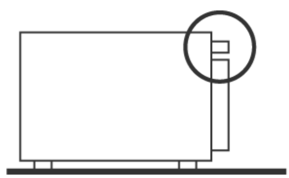
2.2 Levelling



Adjust the four feet so as to set the oven on a perfectly level plane. For this purpose, loosen the lock nut and unscrew the foot. The range of adjustment of the screw is 10 mm.

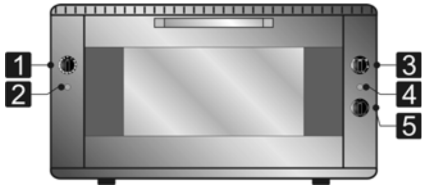
2.3 Steam exhaust pipe

An exhaust pipe is fitted on the back of the oven to allow the discharge of steam during cooking. **Make sure that it's no way obstructed and take care do not crush it.**



3. DESCRIPTION OF CONTROLS

All oven knobs and controls are located on the side panels.



1

TIMER KNOB

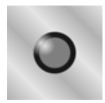


This permits to select manual or timer-controlled cooking with automatic turning off of the oven at end of the cooking cycle.

To set to manual, turn the knob anticlockwise to .
To set cooking time, turn the knob clockwise. Time is expressed in minutes (**5** to **60**). Adjustment is progressive so that time can also be set to any intermediate value. Upon completion of the cooking cycle, the knob automatically returns to **0**, the oven turns off and a buzzer signal is set off, which switches off automatically after 20 seconds.

2

GREEN LIGHT



This light is off when the oven is in standby condition (all knobs on 0).
It illuminates when the selector knob is turned to any function.

3

FUNCTION SWITCH KNOB



Rotate the knob in either direction to select desired function from the following:

 NO FUNCTION SET

 OVEN LIGHT

 UPPER AND LOWER HEATING ELEMENT

 GRILL ELEMENT

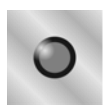
 GRILL ELEMENT + VENTILATION

 LOWER HEATING ELEMENT + VENTILATION

 VENTILATED HEATING ELEMENT

4

ORANGE LIGHT



When on, indicates that oven is heating up. When the set temperature is reached, the light goes off. During the cooking

cycle, the light comes on and goes off various times signalling that the temperature in the oven is being kept constant as per the set value.

5

THERMOSTAT KNOB



This permits selection of the ideal cooking temperature. Rotate clockwise to the desired temperature (**50**° to **250**°C). Adjustment is progressive so that the oven also operates at any intermediate value.

4. USE OF THE OVEN

During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.

Keep the oven door closed during cooking

4.1 Warnings and general advice

When using for the first time, it is advisable to heat up the oven to its maximum temperature (250°C) for enough time to burn off any possible oily manufacturing residues.
It should be borne in mind that when the oven door is opened, the heating elements and the fan are automatically switched off. This means that, if the food being cooked needs to be checked, it is best to leave the door open for as short a time as possible in order to avoid the temperature inside the oven from dropping too much and thus compromising cooking results.



4.2 Oven lights

The lights inside the oven come on automatically upon turning the thermostat knob.

4.3 Defrosting

TIMER KNOB **SET TO MANUAL**	
FUNCTION SWITCH	
THERMOSTAT SWITCH	

Moving air at ambient temperature causes frozen food to quickly thaw. This type of thawing is ideal as the taste and appearance of the de-frozen food, whether previously deep-frozen or frozen in the domestic freezer, remain unaltered.

4.4 Pre-heating

Before cooking, it is advisable to pre-heat the oven to the desired temperature for at least 15 minutes.

4.5 Manual cooking

TIMER KNOB **SET TO MANUAL**	
THERMOSTAT KNOB **SET TO BETWEEN 50° AND 250°C**	**Es.** 200

The oven heats up as signalled by the orange light going on. Upon the set temperature being reached, the light goes off. The orange light comes on and goes off various times during the cooking cycle indicating that the temperature in the oven is being kept constant.

4.6 Timed cooking

TIMER KNOB **SET TO BETWEEN 5' AND 60'**	**Es.** 30
THERMOSTAT KNOB **SET TO BETWEEN 50° AND 250°C**	**Es.** 200

The oven heats up as signalled by the orange light going on. Upon the set temperature being reached, the light goes off. The orange light comes on and goes off various times during the cooking cycle indicating that the temperature in the oven is being kept constant. Upon completion of the cooking cycle, the oven automatically turns off, the green light comes on and the buzzer sounds for a few seconds. To completely turn off, set the thermostat knob to **0**.

5. CLEANING AND MAINTENANCE



Important:
never spray water directly on to the oven. Never use pressure nozzles.



Before any intervention, disconnect the power supply of the oven.

5.1 Cleaning stainless steel parts



To maintain stainless steel parts in perfect condition, clean regularly at the end of the work day. Allow to cool first.

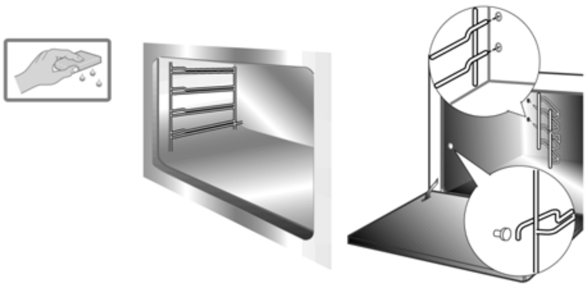
To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.
How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

Do not use metallic sponges or sharp scrapers: they will damage the surface.
Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.
Rinse thoroughly and dry with a soft cloth or deerskin.



5.2 Cleaning the inside of the oven

To maintain the oven in perfect condition, clean it regularly at the end of the work day. Allow to cool first. Take off all removable parts.
Remove the side guides by lifting them up from the front; slide them out of the rear hole and take off.



- Clean oven grill and side guides with warm water and non-abrasive detergents. Rinse and dry.
- Clean the inside walls of the oven with a soft cloth soaked in an ammonia solution; rinse and dry. In case of persistent spots or drip-offs, place an ammonia-imbibed cloth on the bottom of the oven, close the door and after a few hours wash the oven with warm water and a liquid detergent. Rinse and dry.

5.3 Door glass

The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent.

6. *EXTRAORDINARY MAINTENANCE*

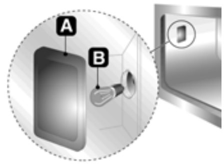
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



Before any intervention, disconnect the power supply of the oven.

6.1 Replacing the light bulb

Remove protection cover **A** using a screwdriver to pry open. Replace bulb **B** with a similar one. Remount protection cover **A**.

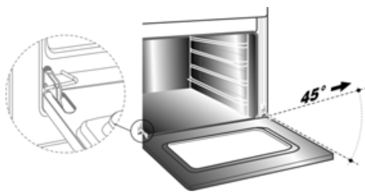




Use only oven light bulbs (suitable for a temperature of up to 300°C).

6.2 Removing the door

Open the door completely and insert the pins (supplied) into the holes from the inside. Close the door to an angle of about 45° and lift it off. To reassemble, fit the hinges into their grooves, then lower the door into place and extract the pins.



6.3 Oven door seal

To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.

